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# OFFICE FOR FOOD AND FEED CONSERVATION U. S. DEPARTMENT OF AGRICULTURE

CHARLES F. BRANNAN, Secretary of Agriculture

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#### WASHINGTON ROUNDUP

The Department of Agriculture's Office for Food and Feed Conservation is making available a new publication, "Save Grain by Controlling Internal Parasites." This publication points out that internal parasites of livestock cause an annual 125 million dollar loss, and brands these parasites as "the most treacherous of all livestock pests because their hidden work goes on day and night."

The information contained in the leaflet will help control the most injurious species of internal parasites. Farmers and ranchers are given advice about "the right control material and where to get it, the correct formula to use, the proper method of treatment, and the time when parasites are most vulnerable."

Department specialists say internal parasites cause infested animals and poultry to require more grain and other feeds than healthy stock in order to produce the same amount of meat, milk, eggs and related products. They increase the number of deaths among young animals, frequently stunt survivors, caused marketed animals to be inferior, and often are the cause of condemnations of parts and carcasses.

The leaflet is available through county agricultural agents, State agricultural colleges, and the USDA Office of Information, Washington 25, D. C. It was produced by the Office for Food and Feed Conservation in cooperation with the Bureau of Animal Industry.

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The Office for Food and Feed Conservation is preparing a booklet entitled "Save Grain With Better Hay Crops." It should be available in about two weeks.

The booklet will outline a 3-point program that will help every farmer get the most from his hay land. Here are the highlights:

- 1. Use legumes or legume-grass mixtures.
- 2. Cut the crop early.
- 3. Make grass silage, if possible.

A majority of farmers put up hay by the age-old method of curing it in the field. USDA experiments show that field-cured hay, made during good weather, will lose as much as 25 per cent of the dry matter and 30 per cent of the protein found in the standing crop. If the crop is damaged by wet weather while curing, the losses may run as high as 40 and 45 per cent. Such losses may be reduced to as little as 15 per cent by turning hay crops into silage.

The leaflet advises farmers how to make good grass silage and contains other information to help farmers get the most out of their hay crops.  $\times \times \times \times \times$ 

A fact sheet entitled "Save Grain in Transit" will be released shortly to all elements concerned in the handling of grain after it leaves the farm--railroads, barges, ocean carriers, truck operators, country elevators, millers and cereal manufacturers. This new information, based on years of research by government and private agencies, has been prepared by the Industry Activities Division, OFFC, in consultation with representatives of the grain industry and the common carriers, and with the technical guidance of the Bureau of Entomology and Plant Quarantine.

The fact sheet shows how insect infestation of grain in transit can be reduced and eliminated through the cooperation of all handlers. It sets forth seven recommendations which will secure this cooperation: 1) Inspect products before shipment and ship only insect-free products. 2) Package to prevent insect invasion. 3) Avoid mixed-lot shipments. 4) Isolate infested products from fresh supplies in transit. 5) Clean, spray, and inspect box cars and trucks and other carriers. 6) Clean, spray or fumigate, and inspect holds of barges and ships. 7) Inspect and, when necessary, treat all food and grain shipments upon arrival at destination.

The practice of these corrective measures along the line from farmer to consumer will erase a substantial part of the losses now being suffered by grain in transit. A limited number of copies of the fact sheet will be available from the OFFC by the end of June.

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The Department of Agriculture has compiled a clip sheet which emphasizes the need for care in handling meat animals on their way to market. This information will be ready for release June 13.

In 1947, according to figures compiled by the National Livestock Loss Prevention Board, damage to animals in transit-by rail and in truck-resulted in a loss of almost 70 million pounds of meat and just short of 25 million dollars. The Office for Food and Feed Conservation points out that this loss represents a waste of from 4 to 6 million bushels of grain. (The average wheat crop of Iowa in recent years has been about 6-1/2 million bushels). This quantity of grain would have been enough to have supplied for a year the major food needs as grain of 700,000 underfed people in Europe or elsewhere.

The clip sheet advises handlers of meat animals how to reduce this waste by intelligence and care.

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The Department of Agriculture's Bureau of Agricultural Economics has released a summation of the livestock and meat situation which implicitly points up the need for food and feed conservation as a means of combatting high prices.

Wholesale lamb prices were the highest on record in early May. Beef prices were at record or near-record levels. Hog prices in April and early May were the lowest since the end of OPA price ceilings in late 1946. BUT hog prices are likely to rise more than seasonally this summer since the summer drop in marketings is expected to be more marked than usual.

Meat production in 1948 will be around 10 per cent less than the 23.4 billion pounds produced in 1947. This expected total output will be the smallest since 1941. Meat supplies are expected to reach the lowest point of the year

in the third quarter. At that time per capita consumption may average around 2 pounds less than the 35.8 pounds consumed during July-September 1947.

#### BANNER BUY

In our May 28 issue, we told you how the "Banner Buy" symbol was used to deal with a local surplus of apples in York, Pennsylvania. Writing in the York Gazette and Daily, H. E. Sharkey tells how the cooperation of producers, wholesalers, retailers and consumers worked to the advantage of all concerned. His column reads in part:

"A York wholesaler, Strickler's, cooperating with the program, sent its trucks to Gettysburg to pick up the apples. By yesterday afternoon, they had distributed quantities of them to the various stores, ready for the retail trade. Neither the wholesaler nor the retailer is going to profit at the expense of the grower. For the markup possible in selling them at \$1.67 a bushel is too small for profit. But the apples won't go to waste, and that is important.

"Thanks to the Production and Marketing Administration, to the broad-gauged attitude of the local observer, Mr. Burton, (Ed. Note--Malcolm V. Burton of the Office for Food and Feed Conservation) and to the cooperation of York's food merchants, and in no small measure to the Adams County Fruit Growers' Association, a large quantity of food which might have spoiled in the next few weeks was put to useful purposes, and a good many of us who felt apples were priced out of the market enjoyed a treat, inexpensively."

#### NORWALK REPORTS

Excerpt of a letter from Alphonoso A. Canevari, Chairman of the Norwalk, Conn., Food Committee:

"We were organized in November 1947. We gathered about 25,000 pounds of food in a four-day drive for the Friendship Train. We have given out circulars, posters, and other information concerning food saving and stretching. In conjunction with the Red Cross we have low cost menus in the local paper each week. On Thursdays we feature the "Best Buys" of the week. We contact produce and meat wholesalers and the Norwalk Hour features our selections as the "best buys" of the week. Incidentally, this has been going on since last December.

"We have set up Public Garden plots where a person can obtain a 20x30 garden plot, plowed and harrowed for \$2.00. The price is the pro rata share of the plowing and harrowing cost."

### NEWSPAPER COOPERATION

The Scripps-Howard newspapers are performing an excellent public service in stimulating interest in the booklet, "Money-Saving Main Dishes." In a recent editorial, the Cleveland Press, commenting on the booklet, says "it gives 150 recipes for good money-saving meals--meals that will stick to the ribs and cut the food bill 10 per cent." The editorial concludes:

"Since the meals are of good hearty dishes with a high-priced flavor, the Department of Agriculture can expect wide circulation of its economical best seller."

Another Scripps-Howard paper, the Cincinnati Post, carried an effective feature story with photograph in its June 3 edition. The article reads in part:

"These are days of high prices and frequently, hard-to-get food items. The result is the housewife has to be a financial wizard and graduate dietitian to stay within the family budget and still maintain nutrition standards.

"Money-Saving Main Dishes' is a 48-page booklet designed to aid the housewife in her war on prices and still serve healthy meals . . .

"Among the 800 housewives in Greater Cincinnati who have taken advantage of The Post's reader service offer to forward the booklet free is Mrs. William L. Major, 634 Greenup Street, Covington (Ky.).

"I haven't had to ask what we have for supper since I got the booklet. It's been a marvelous help to me in planning my meals," she said.

We will keep you informed on events in Washington and the programs of local committees and organizations. We welcome your suggestions and invite you to send us news of your activities in the voluntary food and feed conservation program.

UNITED STATES DEPARTMENT OF AGRICULTURE
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